

Red and Green Cornbread

Ingredients

- 1¼ cup stone ground corn meal
- 1/2 cup all-purpose flour
- 1/2 cup white wheat flour
- 1/4 cup sugar
- 4 teaspoons baking powder
- 1/2 cup egg substitute
- 1 cup milk
- 1/4 cup roasted bell pepper
- 1/4 cup pickled jalapeno peppers
- 1/4 cup melted butter/margarine

Instructions

1. Preheat the oven to 400 degrees and prepare an 8"x8" pan with cooking spray.
2. In a larger bowl place all of the dry ingredients together and mix until combined.
3. In a separate bowl add all of the wet ingredients together as well as the red peppers and the jalapenos.
4. Add the wet ingredients to the dry ingredients, mix until just combined, then let it set for 20 minutes.
5. Once the 20 minutes have passed, place the mixture in a prepared baking dish and bake for 20 to 25 minutes.
6. Insert a toothpick in the center to check the doneness of the bread. When fully baked it should come out clean.
7. Let the bread cool for 10 minutes before cutting, serve and enjoy.